



THE SITWELL ARMS
HOTEL

Fine Dining Menu

Friday 18th October 2024

£75pp | 7pm Arrival

A culinary Treat of Classic & Modern Cookery.

Inspired By Michelin Star Chefs.

Each Course is Accompanied with The Finest
Complimentary Wine.

Whitby Crab ~ Compressed Watermelon ~ Pink Grapefruit ~ Sourdough

paired with Italia Rose Prosecco

Duck Breast ~ Fermented Blackberries ~ Salsify ~ Potato Galette ~ Jus

Los Gansos Pinot Noir

Torched Mackerel ~ Cardamon Glazed Beetroot

Ver Jus Apple Dressing ~ Fennel & Dill

paired with Terra Franca Branco

Spinach Velouté ~ Wild Mushroom Tortelloni ~ Truffle Oil ~ Parmesan Crisp

paired with Rongopai Sauvignon Blanc

Pressed Lamb Shoulder ~ Courgette, Sweet Potato, Pea & Mint Croquette

Parsnip Crisp ~ Pea Salad ~ Smoked Feta ~ Port Sauce

paired with Covila Rioja Reserva

Almond Tart ~ Raspberry Jam ~ Caramelised Apple

Almond Tuile ~ Vanilla Seed Ice Cream

paired with Crazy Rows Moscatel

A Selection of Cheeses ~ Crisp Celery ~ Grapes ~ Biscuits

paired with R.O.C Ruby Port

Coffee & Petit Fours